

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CHÂTEAU GIGOGNAN

AOP Châteauneuf-du-Pape  
White

## PRESENTATION

Nestled in Châteauneuf-du-Pape, Château Gigognan is a prestigious estate that enjoys an exceptional terroir of rolled pebbles, sand, and deep clay. The Mediterranean climate further enhances the ripening of its emblematic grapes: Grenache, Syrah, and Mourvèdre. The estate is certified organic and places great importance on sustainable vineyard practices and manual harvesting, ensuring high-quality grapes and healthy soils. In the winery, vinification is tailored to each parcel to highlight terroir typicity. Aging in oak barrels adds complexity while preserving natural elegance and structure. The reds offer intense black fruit, garrigue, and spice aromas with long, refined finishes, while the whites are fresh, nuanced, and expressive. A benchmark for fine Châteauneuf-du-Pape.

## VARIETALS

Clairette 40%, Grenache blanc 40%, Roussanne 20%

## LOCATION

Clos du Roi Blanc is one of the flagship cuvées of Château Gigognan, a historic wine estate located in Sorgues, at the heart of the southern Rhône Valley.

## TERROIR

The vineyard enjoys an exceptional terroir composed of typical rolled pebbles over a clay-limestone subsoil. These soils provide excellent water regulation and heat retention, which promote optimal ripening of the grapes. The Mediterranean climate, characterized by hot, dry summers, is tempered by the mistral wind a powerful natural breeze that keeps the vines healthy and contributes to excellent berry concentration.

## IN THE VINEYARD

The estate is farmed organically with a strong commitment to biodiversity and sustainability.

## HARVEST

Grapes are hand-harvested with meticulous sorting in the vineyard to retain only the best clusters.

## WINEMAKING

Vinification begins with gentle pneumatic pressing, followed by a cold skin maceration to extract aromatic finesse and complexity. After static settling, the must is partially fermented in French oak barrels (around 55%, with a small proportion of new oak), while the remainder ferments in stainless steel tanks or large oak vats (foudres).

## AGEING

The wine is aged on fine lees for 9 to 18 months, with regular bâtonnage to enhance texture and complexity.

## SERVING

Serving temperature: 12-14°C

## AGEING POTENTIAL

5 to 10 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## TASTING

Clos du Roi Blanc reveals a brilliant pale gold hue, a sign of its freshness and youth. The nose offers a rich and expressive bouquet of white-fleshed fruits (peach, pear), white flowers, acacia honey, and subtle toasted oak notes from partial barrel ageing. The palate is generous and silky, with a fine texture balanced by saline tension and a long, refreshing finish. The harmony between richness and minerality makes this a white wine of great elegance.

## FOOD PAIRINGS

Structured yet fresh, this white wine pairs beautifully with a wide variety of dishes. It shines alongside seafood—especially scallops—and noble fish such as sea bass or turbot, as well as more delicate preparations like trout with kaffir lime. It also complements white meats (free-range poultry, lightly creamy pork dishes) and aged pressed cheeses such as Comté or Salers. Its richness makes it an excellent partner for subtly spiced fine cuisine.

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